HOUSE OF TOWNEND

Château Pichon Longueville Comtesse de Lalande 2021, 2ème Grand, Pauillac

Price	£215.00
Code	PICH150

This is one of the great Châteaux of Bordeaux and is rightly one of the most sought after Second Growths, with a reputation for producing wines that are typically Pauillac.

Tasting Notes:

Situated in the very south of Pauillac, this was one of the stars of the appellation and arguably the whole 2021 vintage. The ripe, well hewn and focused nose is immediate, smoky, richly sweet and concentrated. The palate is succulent, dense and layered with ripe black fruits, sweet oak, liquorice and coffee, whilst the muscular tannins are kept in check by the thick fruit, the acidity, fresh and concise, adds a perfect foil and energises the wine throughout.

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Specification	
Vinification	A mere 15hl/ha yield, the individual parcels are vinified separately. 12% press wine is icluded in the final blend. Aged in 60% new oak barrels for 18 months.
ABV	13%
Size	75cl
Drinking Window	Drink from 2029 through to 2045
Country	France
Region	Bordeaux
Area	Pauillac
Type	Red Wine
Grape Mix	88% Cabernet Sauvignon, 10% Cabernet Franc, 2% Merlot
Genres	Biodynamic, Fine Wine, Organic
Vintage	2021
Body	Rich, bold and robust
Producer	Château Pichon-Longueville Comtesse de Lalande
Producer Overview	The Pichon Longueville estate goes back to 1688-1689. In 1850, Virginie de Pichon Longueville, Countess de Lalande, and her two sisters inherited three-fifths of the vineyard from their father.
Closure Type	Cork
Food Matches	Château Pichon Baron is best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes.